Asparagus and mushroom risotto

Servings: 3-4 Preparation: 20 min Cooking: 75 min

Ingredients

- 1 lbs Asparagus
- 2 oz Mushrooms
- ½ cup Onions
- 1 ½ cup Brown rice
- 4 cups Vegetable broth
- ½ cup Grated Parmesan
- 2 tsp Unsalted butter
- Salt and pepper for flavor

Directions

1. Cut asparagus in 2-inch size pieces. Slice mushrooms and onions.
2. Place rice, asparagus, mushrooms and then onions in the inner pot. Pour vegetable broth. Make sure all the rice is soaked in the broth.
3. Place inner pot in the rice cooker. Select [Slow Cook] menu and set for 75 minutes. Press [Start] key.
4. Once complete, place butter, salt and pepper and mix. Serve in a bowl. Sprinkle Parmesan cheese on top.